MILOTECH
EMPOWER YOUR SUCCESS

INTERNATIONAL EDITION 2026

FOOD DEHYDRATION SYSTEMS



Hot Air + High-Temperature Drying

Controlled drying for consistent product quality, from gentle dehydration to high-temperature processing.

10 KG | 20 KG | 50 KG | 70 KG

ENGINEERED IN VIETNAM

MILO TECHNOLOGY CO., LTD.

www.milotech.vn

Drying is process control - not just heat

The objective is controlled moisture removal while maintaining repeatable product quality across batches.



MOISTURE REMOVAL WITHOUT LOSING PRODUCT VALUE

Color & aroma

Excessive heat can darken color and reduce desirable sensory characteristics.

Texture consistency

Uneven temperature and airflow can create different textures between trays and batches.

Repeatability

Stable temperature, timing and airflow make the drying process easier to standardize.

MILOTECH APPROACH

Controlled heat + forced hot-air circulation + insulated chamber.

PROCESS SELECTION

Choose the temperature for the product goal

The source catalogue separates gentle/standard dehydration from high-temperature drying for products requiring stronger thermal impact.



GENTLE DRYING ZONE

35-75 °C

For products where preserving color, aroma and structure is the priority.

Typical applications

Soft-dried fruits • Vegetables
Medicinal herbs • High-aesthetic products

Standard models in the catalogue reach up to 90-95 °C depending on model.



HIGH-TEMPERATURE

UP TO 150 °C

For deeper moisture reduction, faster surface drying and crisp / firm finish targets.

Typical applications

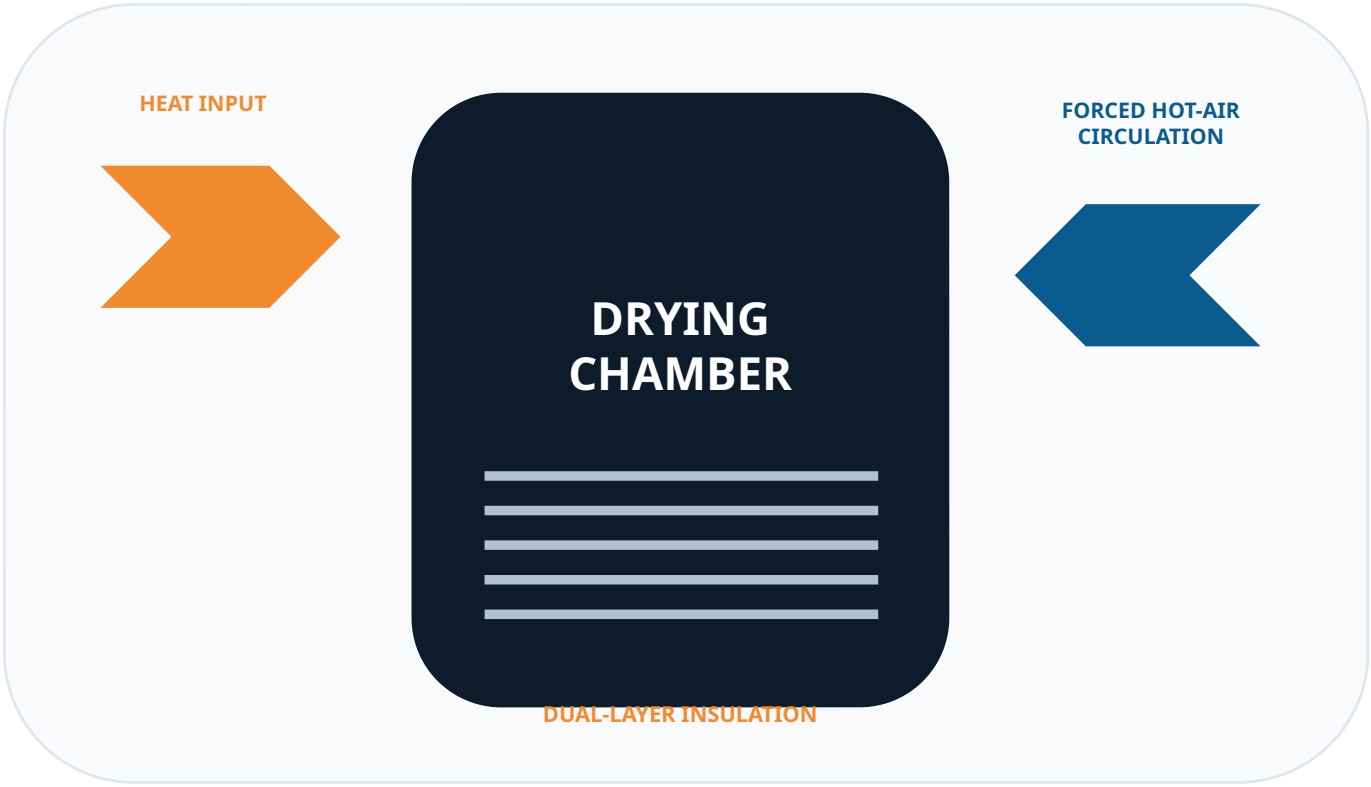
Nut-based foods • Agricultural products
Crispy-dried products • Hard-dry surface targets

Final settings depend on product characteristics, load and quality target.

OPERATING PRINCIPLE

Stable temperature + controlled airflow

Milotech dryers circulate hot air through the drying chamber to support more uniform heat distribution across the trays.



01 **Generate heat**

Heating elements bring the chamber toward the selected temperature.

02 **Circulate air**

Continuous hot-air movement distributes thermal energy across the tray stack.

03 **Evaporate moisture**

Stable airflow supports moisture removal while helping reduce uneven drying.

04 **Hold stable conditions**

Insulation helps retain heat and reduce losses to the surrounding environment.

ENGINEERING DETAILS

Designed for practical food processing

The source catalogue emphasizes stainless-steel food-contact surfaces, controlled chamber conditions and insulation for stable operation.



Stainless-steel trays

Cleanable food-contact trays for direct product loading and routine sanitation.



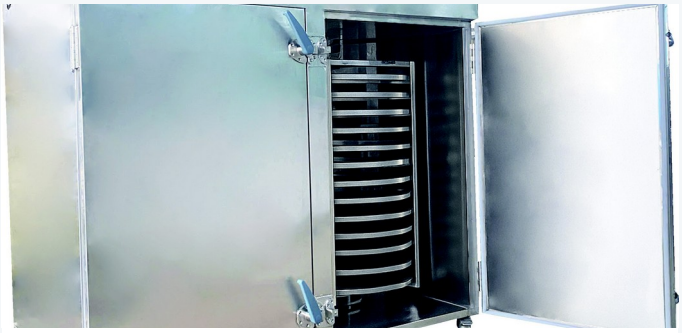
Stainless-steel body

Robust cabinet construction for repeated production use.



Digital temperature control

Front-mounted controller for simple temperature and time management.



Sealed drying chamber

A controlled drying environment that reduces interference from the surroundings.

DUAL-LAYER INSULATION Helps maintain stable chamber temperature and reduce heat loss during operation.

APPLICATIONS

From gentle dehydration to crisp-finish processing.

A broad platform for food and agricultural products with different drying targets.





SOFT-DRIED FRUITS	Moderate-temperature dehydration for color, flavor and texture goals.
VEGETABLES & HERBS	Controlled drying for agricultural and medicinal raw materials.
NUTS & AGRICULTURAL PRODUCTS	Standard or high-temperature modes depending on the desired dryness.
CRISPY / HARD-DRY PRODUCTS	High-temperature models support stronger surface drying and crisp finish targets.

Actual drying recipe must be determined by product, slice size, initial moisture, load and final quality target.

PRODUCT RANGE

Standard and high-temperature models

Five nominal capacities are listed in the supplied catalogue, each offered in standard and high-temperature variants.



K10 / HK10

10 kg



K20 / HK20

20 kg



K50 / HK50

50 kg



K70 / HK70

70 kg



K100 / HK100

100 kg

SPECIFICATION	10 kg	20 kg	50 kg	70 kg	100 kg
Tray count	5	6	10	20	20
Max power	2 kW	4 kW	4.5 kW	8 kW	13 kW
Standard temp.	35-95°C	35-90°C	35-90°C	35-95°C	35-95°C
High-temp max	150°C	150°C	150°C	150°C	150°C
Voltage	1Φ 220V	1Φ 220V	1Φ 220V	1Φ 220V	3Φ 220V
Weight	35 kg	55 kg	90 kg	150 kg	250 kg

DATA NOTE

The source tables contain several inconsistent dimension/capacity fields in some high-temperature variants. Final technical data should be confirmed in the quotation before export.

STANDARD RANGE

K-Series multipurpose dehydrators

Standard-temperature models for routine dehydration across fruit, vegetable, herb and agricultural applications.



K10 10 kg

5 trays | 2 kW

35-95 °C



K20 20 kg

6 trays | 4 kW

35-90 °C



K50 50 kg

10 trays | 4.5 kW

35-90 °C



K70 70 kg

20 trays | 8 kW

35-95 °C



K100 100 kg

20 trays | 13 kW

35-95 °C

Electrical supply and dimensions should be confirmed against the final production configuration.

HIGH-TEMPERATURE RANGE

HK-Series - up to 150 °C

For products requiring deeper moisture reduction, stronger surface drying or crisp / firm finish targets.



HK10 — 10 kg

5 trays | 2 kW

35-150 °C



HK20 — 20 kg

6 trays | 4 kW

35-150 °C



HK50 — 50 kg

10 trays | 4.5 kW

35-150 °C



HK70 — 70 kg

20 trays | 8 kW

35-150 °C



HK100 — 100 kg

20 trays | 13 kW

35-150 °C

Model capacities above follow the product naming in the supplied catalogue; final specification sheet should accompany each quotation.

SCALE WITH PRODUCTION

Beyond 100 kg

The source catalogue states that 150 kg, 200 kg, 300 kg and larger models can be supplied to match production scale.



CUSTOM CAPACITY

150 kg • 200 kg • 300 kg+

Final layout and electrical requirements depend on the production project.

01 **PRODUCT REVIEW**

Raw material, slice size, initial moisture and desired final product.

02 **CAPACITY TARGET**

Batch weight, daily output and operating hours.

03 **DRYING MODE**

Standard or high-temperature range based on product goals.

04 **FINAL CONFIGURATION**

Tray layout, chamber size, power supply and project quotation.

INTERNATIONAL SALES SUPPORT

Product selection • Technical consultation • Operation guidance • Warranty & maintenance support

MILOTECH
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LET'S DESIGN THE RIGHT DRYING PROCESS

Share your product, batch capacity, initial moisture, target finish and preferred drying temperature.

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SCAN TO VISIT



Technical specifications are subject to confirmation in the final quotation and project configuration.